

# The Copper Horse

## COCKTAILS

### Raspberry Fizz

raspberry gin, Chambord & prosecco  
8.50

### Porn Star Martini

vodka, passoa, passion fruit & vanilla syrup, lime juice & egg whites  
8.50

### Espresso Martini

shot of espresso, kahlua, vodka & sugar syrup  
8.50

## STARTERS

### Soup of the Day

(please see our specials board)  
bread & butter 5.50

### Creamed Garlic Mushrooms

Cheddar cheese rarebit 6.75

### Deep Fried Breaded Brie

tomato chutney 7.50

### Smoked Salmon & Cream Roulade

pickled cucumber 8.00

### Battered Monk Fish Tails

tartare sauce 8.25

### Sourdough Bruschetta

crushed avocado, heritage tomatoes, asparagus and radish 7.75

### Ham, Leek & Mustard Terrine

melba toast, pea puree, piccalilli 7.50

## CLASSIC MAINS

### Confit Belly Pork

stuffing, crackling, mash, kale, carrot puree, apple sauce & cider gravy 16.00

### Lamb Shank

minted gravy, root vegetable mash & greens 16.50

### Slow Cooked Brisket of Beef

Yorkshire pudding, mustard mash, vegetables and baby onion & bacon gravy 15.50

### Panko Breaded Halloumi Burger

brioche bun, flat mushroom, tomato chutney, gem lettuce, sweet potato fries & coleslaw 13.00

### Parmesan Crusted Chicken

mushroom sauce, sweet potato fries & house salad 15.00

### Beer Battered Fish & Chips

mushy peas, tartare sauce & lemon 13.00

### Pan-Roasted Cod Fillet

greens and tomato & pepper sauce 16.25

### Courgette, Pea & Mint Risotto

grilled asparagus 14.00

### Chicken Chasseur

tender stem broccoli & heritage potatoes 16.00

## SUNDAY ROASTS

### Topside of Glaves of Brompton Roast Beef

mash, roast potatoes, Yorkshire pudding, vegetables & gravy (served pink) 13.00

### Roast Loin of Pork

mash, roast potatoes, Yorkshire pudding, stuffing, crackling, vegetables & gravy 12.00

### Mixed Plate Roast

topside of beef, loin of pork, mash, roast potatoes, Yorkshire pudding, vegetables, stuffing, crackling & gravy 14.00

### Roast Chicken Breast

mash, roast potatoes, Yorkshire pudding, vegetables & gravy 14.00

**CLICK & COLLECT OFFER 2 ROASTS FOR £20**

## GRILLS

OUR STEAKS ARE REARED IN YORKSHIRE & SUPPLIED BY GLAVES OF BROMPTON, THEN COOKED IN OUR CHARCOAL OVEN

**8oz Fillet Steak** 28.00

**10oz Sirloin Steak** 24.00

traditionally served with triple cooked chips, battered onion rings, flat mushroom & roast tomato

add

**Garlic Butter** 1.50

**Blue Cheese Sauce** 2.50

**Peppercorn or Mushroom Sauce** 2.00

### Beef Burger

brioche bun, melted Cheddar, bacon, tomato chutney, gem lettuce, red onion, tomato, gherkins, fries & coleslaw 14.50

### Pork Chop

apple mash, greens and sage gravy 15.50

## PUDDINGS

### Sticky Toffee Pudding

vanilla ice cream & toffee sauce 7.00

### Crumble of the Day

custard, cream or vanilla ice cream 7.00  
(please ask your server for today's variety)

### Chocolate Brownie

vanilla ice cream & chocolate sauce 7.00

### Chocolate & Salted Caramel Torte

cream, berries 7.00

### Mango & Passion Fruit Eton Mess

7.00

## SIDES

all 2.75

Triple Cooked Chips

Fries

House Salad

Sweet Potato Fries

Beer Battered Onion Rings

Mash

Coleslaw

Roasted Vegetables

Warm Bread Loaf garlic butter 1.50

**CLICK & COLLECT**

PLEASE ASK  
FOR MORE INFORMATION

Vegetarian Vegan

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.

**SPECIALS**

PLEASE SEE OUR  
BLACKBOARDS